AQA
Realising potential

GCSE
Food Preparation and Nutrition
Food Investigation assessment sample NEA Tasks

To be issued to candidates on or after 1 September

What's assessed:

Students' understanding of the working characteristics, functional and chemical properties of ingredients.

Task setting: One task to be selected from three tasks set by AQA to be issued in school in September of the academic year in which it is to be submitted.

Release date: 1st September.

Time: Recommended 10 hours.

Outcome: Written or electronic report including photographic evidence. (1500-2000 words)

How it's assessed

Students produce a report of between 1,500 – 2,000 words. The report will include research into 'how ingredients work and why', document their practical investigation and draw conclusions. The report could include a variety of communication methods including charts, graphs and diagrams etc. The report must include photographic evidence which supports the investigation.

Practical investigations are a compulsory element of this NEA task.

This assessment is to be carried out under supervised conditions.

Sample tasks:

1. Investigate what type of flour is best for bread making
2. Investigate the use of raising agents in baked products
3. Investigate the ingredients used to thicken sauces and soups

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